

Eliezer Thompson

eliezer_thompson@hotmail.com | 1-468-291-5221 | Konopelskiburgh, Monaco | https://linkedin.com/in/Eliezer_Thompson

PROFESSIONAL SUMMARY

Experienced Chef with 3+ years focusing on Catering. Known for delivery.

WORK EXPERIENCE

Executive Chef — Torphy, Kutch and Balistreri (2021 - 2025)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Legros, Marvin and Kertzmann (2018 - Present)

- Catered private events for up to 77 guests with 95%+ client satisfaction.
- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 26% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

Pastry Chef — Kuhn - Stanton (2019 - 2020)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 28% through optimized dish pricing.
- Catered private events for up to 290 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

TECHNICAL SKILLS

Cuisine Styles

Plant-based • French

Kitchen Skills

Plating

Operations

Event Planning • Supplier Negotiation • HACCP

Soft Skills

Time Management

EDUCATION

B.A. Hospitality Management, Hagenes LLC College (2017)

PROJECTS

tergeo astrum - Extended zero tolerance parallelism

condico bos - Quality-focused global neural-net

CERTIFICATIONS

- Certified Sommelier (optional)